

# Wisconsin Food Code Changes

*Effective September 1, 2013*

FOOD CODE CHANGE	ACTION REQUIRED
<b>Cut leafy greens</b> and <b>cut tomatoes</b> are added to the Time/Temperature Control for Safety (TCS) Foods List.	<b>Cut leafy greens and cut tomatoes are to be kept at 41°F or less.</b>
<b>Food allergy awareness</b> was added to the food safety training requirement for all persons in charge.	The person in charge must know: <ul style="list-style-type: none"> <li>• <b>The major food allergens:</b> milk, eggs, fish, shellfish, tree nuts, wheat, peanuts and soybeans</li> <li>• <b>The symptoms of an allergic reaction</b> caused by a major food allergen</li> </ul>
<b>Norovirus</b> has been added to the list of diagnosed Foodborne Illnesses in which an employee must NOT be allowed to come to work.	<b>If an employee is diagnosed with Norovirus, he or she cannot work at the establishment</b> until approved by the City of Milwaukee Health Department to return.
<b>Prewash sinks</b> in new or extensively remodeled establishments and those establishments with a change of ownership will no longer be allowed to be used as handwashing sinks.	A separate handwashing sink may need to be installed near the prewash sink.
<b>Children's menu items that contain ground meats</b> cannot be served in a raw or undercooked form.	<b>Educate all food staff</b> that any item on a children's menu which contains ground meat cannot be served raw or undercooked.
<b>Cook-Chill or Sous-Vide reduced oxygen packaging (ROP) processes</b> will be allowed, but will require a detailed HACCP (Hazard Analysis Critical Control Points) plan that meets specific heating and cooling requirements.	<b>Before</b> using reduced oxygen packaging (ROP) processes in your establishment, <b>contact the City of Milwaukee Health Department.</b>
The Consumer Advisory for <b>raw or undercooked animal products</b> has been clarified, better describing how to comply with the "disclosure" and "reminder" portions of the code.	<b>Customers have to be advised</b> by menu board or menu about raw or undercooked meats.
<b>Mechanically tenderized meat</b> has been added to the list of foods that must be cooked to an internal temperature of 155°F unless a consumer advisory is provided.	<b>Mechanically tenderized meat has to be cooked to an internal temperature of 155°F</b> or you must make sure these products are included in your consumer advisory on your menu.
<b>Toilets and urinals</b> may no longer be used as a "mop sink" in a restaurant if any food preparation takes place.	There has to be a <b>separate sink or curbed facility with a drain</b> for cleaning and dumping of mop water.
<b>Insects, rodents, and other pests</b> shall be controlled to ELIMINATE their presence on premise. This is a change from "minimizing" the presence of pests on premise.	Operators need to <b>ELIMINATE pests</b> , not just minimize.

## Other Wisconsin Food Code Changes

Effective September 1, 2013

Previously prohibited activities **now allowed** under code:

- **Frozen, commercially processed** and **packaged raw animal foods** can now be stored in a freezer with Ready-to-Eat (RTE) food.
  - Frozen, raw animal food does not have to be stored below RTE food anymore.
  - This change does not allow raw animal products to be stored with or above RTE foods in coolers/refrigerators.
- The process of **non-continuous cooking** of raw animal foods is now allowed, as long as an established written plan is followed that ensures each stage of the process is completed within time and temperature parameters that adequately prevent pathogen survival and growth.
  - The initial heating stage must be completed in a maximum of one hour.
  - Food must be cooled from 135°F to 41°F in 6 hours provided it is cooled from 135°F to 70°F in the first two hours.
  - Food must be stored at 41°F or below.
  - Food must be heated to 165°F for 15 seconds before service.
  - A written plan with prior approval by the City of Milwaukee Health Department must be in place.
- Rinsing equipment and utensils AFTER sanitizing is now allowed IF applied by a warewashing machine that has been equipped to do so.
- Non-heated, air-knife, high velocity **hand dryers** are now an acceptable way to dry hands.
- **Ozone** has been approved as a way to wash fruits and vegetables and extend shelf life.
  - Ozonated water has NOT been approved as a sanitizer for food contact surfaces or equipment.
- **Commercially** prepared deli salads (e.g., chicken, pasta, or potato salads), cultured dairy products (e.g., sour cream or buttermilk) and preserved fish products **no longer** have to be discarded within 7 days after opening.
  - However, all of these exempted foods must be prepared in commercial, licensed processing plants and be used or discarded by the expiration date on the package.
    - Additional date marking is not required.

Definitions		
Old/Deleted Term	New Term or Addition	Explanation
<b>Critical violations</b> are violations that if in non-compliance, are more likely than other violations to contribute to foodborne illness (FBI). This term has been removed from the code.	<b>Priority</b> and <b>Priority Foundation Items</b> have replaced “critical” as types of violations.  <b>Priority Item:</b> an action or procedure that prevents, eliminates, or reduces hazards that cause FBIs.  <b>Priority Foundation</b> supports the compliance of Priority items.  <b>Core Items</b> promote general sanitation and good retail practices.	By dividing provisions into Priority and Priority Foundation items, operators and inspectors have a better way to evaluate how a restaurant is complying with the code.
<b>Potentially Hazardous Foods (PHF)</b>	<b>Time/Temperature Control for Safety (TCS) Foods</b>  These foods may be referred to as PHS/TCS Foods	TCS: Foods that require Time/Temperature control for safety. This change in name better describes the reason these foods need to be given special attention.